



2015 **Gemischter Satz** mit **ACHTUNG**

Vineyard

Origin:	Austria
Quality grade:	Table Wine
Site:	Zöbing Eichelberg
Elevation:	320 m
Grape variety:	Grüner & Roter Veltliner, Weißer & Roter Riesling, Welschriesling, Traminer
Soil composition:	gneiss, mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser
Age of vines:	55 years
Density of plants:	3.000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective picking by hand in boxes of 20 kg, sorted and destemmed
Mash:	destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in big oak casks 4 weeks by 25°
Aging:	in big oak casks on full lees for 12 months and another 6 months on fine lees
Bottling:	mid April 2017

Wine

Vintage:	Until the middle of the year hot and dry, from August on moderate temperatures and some rain. This led to strong but not "Hot" dry wines. Perfect healthy grapes allowed a fast selective harvest and thus a good start for fermentation on the skins.
Tasting:	Almost clear, deep yellow with orange reflections. In the nose very ripe and spicy, white pepper in the background. On the palate the wine presents itself juicy, spicy, with refreshing, well integrated tannins and perfect balance. Great length in the finish with ripe, harmonious acidity. Last but not least, very drinking and tight. Very fine natural wine.
Maturation potential:	2017 -2030
Food recommendation:	braised veal, rich sauces, asian cuisine
Serving temperature:	14° - 16°C
Decant:	Yes
Vegetarian / Vegan:	yes

Data

Alcohol:	13% vol
Residual sugar:	1,2 g/l
Acidity:	4,4 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009725948
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer
PREMIUM ESTATES of AUSTRIA



Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at